

CLAIMS

1. A method for improving a foodstuff comprising adding to said foodstuff a salt-stable starch.
2. A method according to claim 1 wherein the texture of said foodstuff is improved.
3. A method according to claim 1 or 2 wherein said starch is a non-cereal starch containing essentially only amylopectin molecules.
4. A method according to any one of claims 1 to 3 wherein said starch is derived from a genetically modified plant.
- 10 5. A method according to claim 4 wherein said plant is a potato.
6. A method according to any one of claims 1 to 5 wherein said starch is a cross-linked starch, such as a phosphorus oxytrichloride or sodium trimetaphosphate cross-linked starch.
- 15 7. A method according to any one of claims 1 to 6 wherein said starch is a stabilised starch, such as a hydroxyalkylated or acetylated starch.
8. A method according to any one of claims 1 to 7 wherein said starch is an instant starch. *(pregelatinized)*
- 20 9. A method according to any one of claims 1 to 8 wherein said foodstuff comprises at least 0.1 (w/w)%, preferably at least 0.5 (w/w)%, more preferably at least 1 (w/w)% of a sodium salt.
10. A method according to claim 9 wherein said salt is sodium chloride.
- 25 11. A method according to claim 9 wherein said salt is sodium monoglutamate. *mono sodium glutamate?*
12. A method according to any one of claims 1 to 8 wherein said foodstuff comprises at least 0.5 (w/w)%, preferably at least 1 (w/w)% of a milk protein or derivative thereof.
- 30 13. A method according to claim 12 wherein said protein is caseine.

*sub A 4* 14. A method according to any one of claims 1 to 8 wherein said foodstuff comprises at least 0.5(w/w)%, preferably at least 1(w/w)% of a calcium salt.

15. A method according to claim 14 wherein said salt is calcium chloride.

*sub A 5* 16. A method according to any one of claims 1 to 8 wherein said foodstuff comprises at least 5(w/w)%, preferably at least 10(w/w)%, more preferably at least 20(w/w)% of a sugar.

17. A method according to claim 16 wherein said sugar is sucrose.

*sub A 6* 18. A method according to any one of claims 1 to 17 wherein said foodstuff is a meat brine.

19. A modified starch for use in a method according to any one of claims 1 to 18.

15 20. A foodstuff obtainable by a method according to any one of claims 1 to 18.

*found naturally in casein milk proteins*

*add A 7*